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Breadmaker Instruction Book

Please read and keep these instructions

CE

BM48327 MUK Rev1

For competitions, product hints and tips and much more, join us online at our blog, Facebook or Twitter pages.

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If you have a problem or complaint, please call our dedicated UK based helpline before returning your product to the retailer from where it was purchased.

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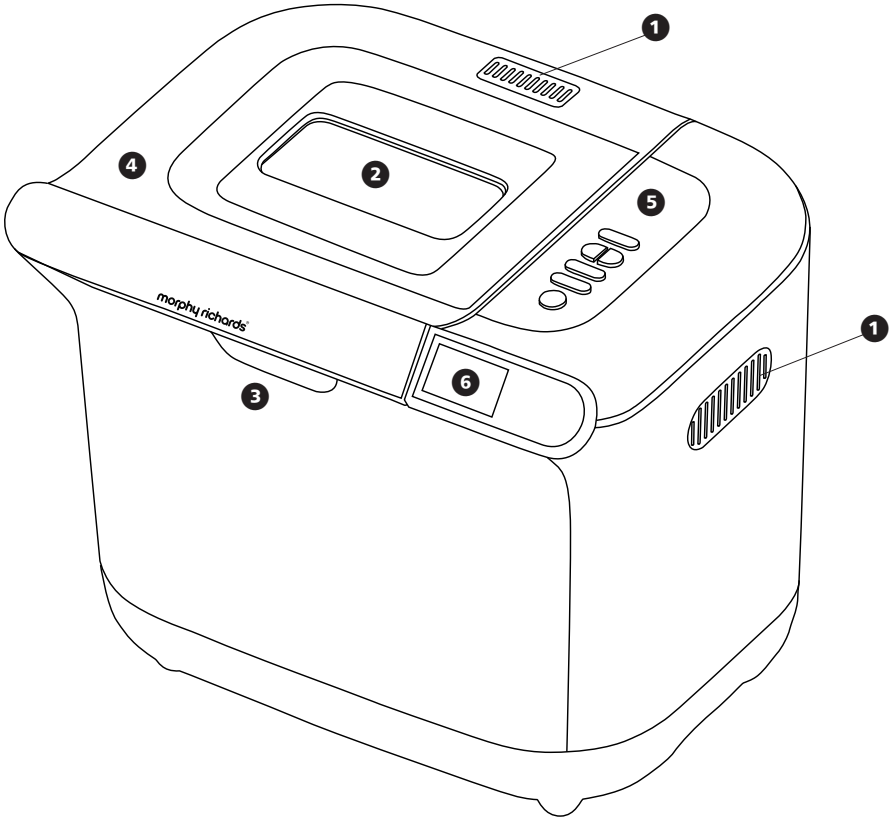
Replacement Parts: 0844 873 0726
Ireland Helpline: 1800 409 119

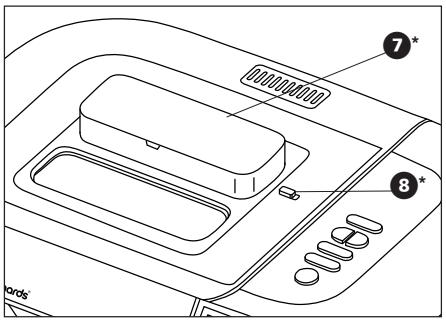
For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

www.morphyrichards.com

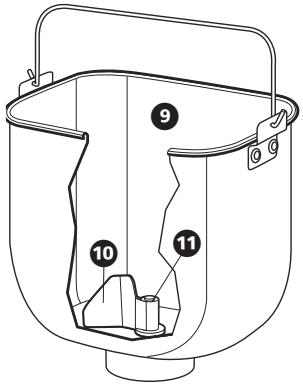
Main Unit



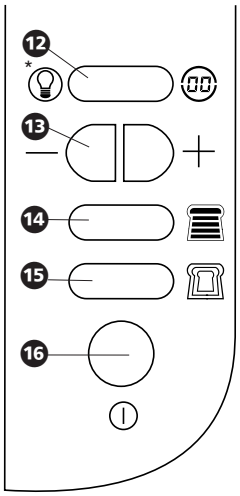
Fruit and Nut Dispenser



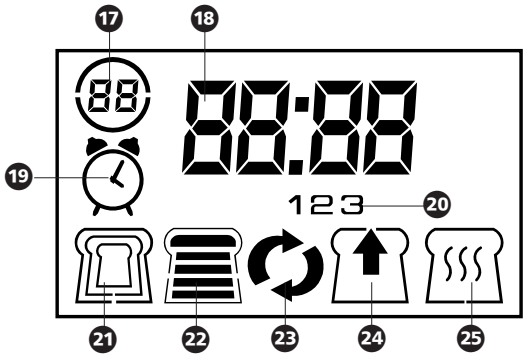
Baking Pan



Control Panel (5)



LCD Display (6)



Features

Main Unit

1. Air Vents
2. Viewing Window
3. Lid Handle
4. Lid
5. Control Panel - see detail
6. LCD Display - see detail
7. Fruit and Nut Dispenser *
8. Fruit and Nut Dispenser Lock Catch*

Baking Pan

9. Baking Pan
10. Kneading Blade
11. Rotating Shaft

Control Panel

12. Programme (and light button*)
13. Delay Timer - + controls
14. Crust Control Button
15. Loaf Size Button
16. Start/Stop Button

LCD Display

17. Programme Number
18. Cycle Time
19. Delay Indicator
20. Rise / Knead Cycle Number
21. Loaf Size
22. Crust Control
23. Knead Symbol
24. Rise Symbol
25. Bake Symbol

* Only available on model 48325

Making your own bread easily

Thank you for your recent purchase of a Morphy Richards Breadmaker. As you will soon find out there is nothing like the aroma of fresh homemade bread throughout your home.

We understand you will be keen to get cracking with your new breadmaker but please contain that excitement for a little longer and take some time to familiarise yourself with your new breadmaker, what you need to do before you first use your machine and review our baking hints and tips to create perfect breads and cakes. If you carefully read through this instruction booklet we are confident you will be able to produce fantastic results time after time.

Once you feel comfortable to get baking why not work your way through our *10 Step Quick Start Guide* on page 4 and bake a delicious 2lb basic white loaf as a start.

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*Only available on model 48325

Before You Start

Once you have unpacked your breadmaker and removed all packaging materials remove any dust that may have accumulated on the breadmaker during packing with a clean damp cloth, also remove the Baking Pan ❾ and Kneading Blade ❿ and give these a quick wash.

Once dry, use some cooking oil, butter or margarine to grease the Baking Pan ❾. Put the pan back in the breadmaker and bake empty for around 10 minutes on the Extra Bake programme. To do this press the Programme Button ⓬ twelve times until programme number 13 appears in the top left corner of the digital display. Press the Start/Stop button ⓰ to start the bake.

After 10 minutes press the Start/Stop button to end the bake. Remove the Baking Pan from the machine and clean once again, be careful as the pan will be hot. Leave your breadmaker to cool for around 10 minutes and then you are ready to start baking.

10 Step Quick Start Guide

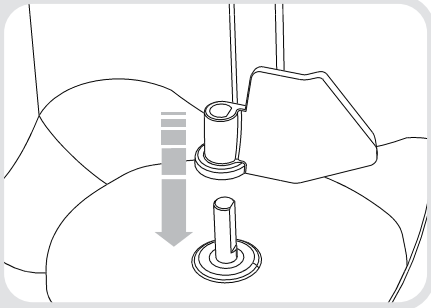
We highly recommend that you read through this Instruction Book before you use your breadmaker. We do however also understand that you will be really keen to get baking and so have pulled together the following 10 Step Quick Start Guide which takes you through the process of making a Basic White 2lb loaf.

Follow these instructions to the letter and in around 3 hours you will have a delicious homemade white loaf ready to eat, remember to go back to your Instruction Book though if you have any problems as the solution to most issues will be found in here:

1 Remove baking pan

Lift and turn the Baking Pan ❾ anti-clockwise and remove the Baking Pan from the breadmaker.

Take your Baking Pan and insert the Kneading Blade ❿ onto the Rotating Shaft ⓫ in the Baking Pan, don't put the pan in the breadmaker yet though.



2 Insert ingredients

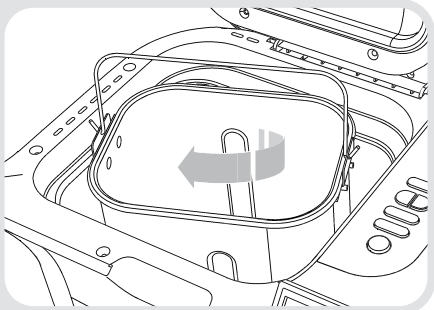
Next you need to measure your ingredients. The key and most important step to successful results is measuring your ingredients precisely and accurately and then adding them to the Baking Pan in the exact order given in the recipe. You will have found a number of measuring implements that came with your machine to help you accurately measure your ingredients so make sure you use these!

Make sure you use tepid water (21-28°C) and when adding yeast that it does not come into contact with the water, or it will activate immediately.

Water	1½ cup (360ml)
Skimmed milk powder	4 tbsp
Sunflower oil	4 tbsp
Sugar	3 tbsp
Salt	2 tsp
Strong white bread flour	4 cup (576g)
Fast action yeast	1¼ tsp
Use setting	1 Basic

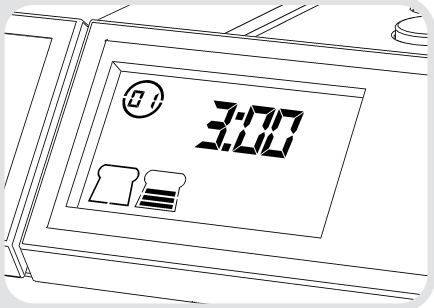
3 Replace the Baking Pan

Once all your ingredients are in the Baking Pan insert the pan securely into the breadmaker, turning the pan clockwise to lock it into place. Then close the Lid ❹.



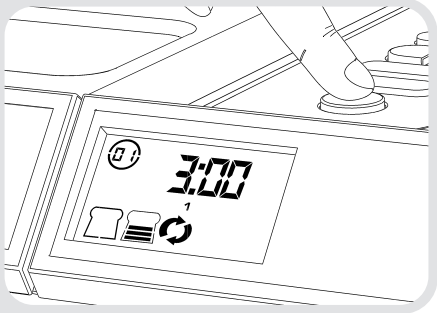
4 Plug in & switch on

Firstly plug in and switch on your machine at the wall socket. The breadmaker will default to programme 1, 2lb weight and the 3rd crust setting and will take 3 hours to bake.



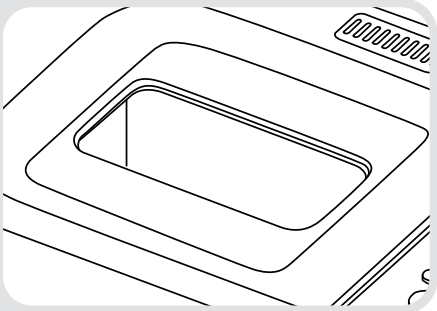
5 Press start

Close the lid of the breadmaker and push the start button 16 on the control panel. The breadmaker will then start kneading your ingredients.



6 Viewing the progress

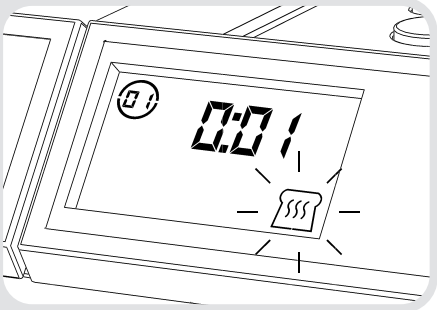
To check on the progress of your bread during cooking we have put a Viewing Window 2 in the top of the Lid, don't be tempted to open the Lid during the baking process though as this will affect the final results of your bread.



7 Keep warm

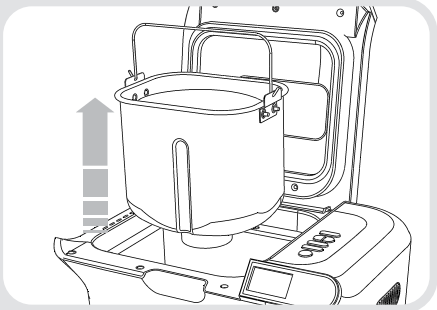
When the loaf has finished baking the breadmaker will beep for 3 seconds* and then automatically go into keep warm mode for 60 minutes. The LCD Display will count up in minutes, and the flashing loaf icon will appear.

The loaf is ready at this time and can be removed, there is no need to use or keep the loaf in the breadmaker for the duration of the keep warm setting. Switch off the breadmaker.



8 Remove your bread

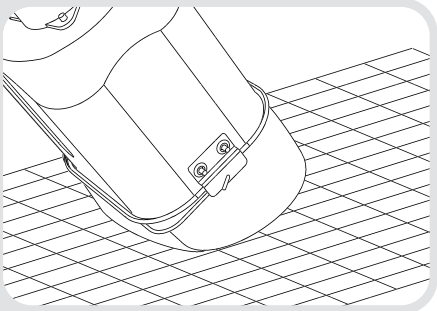
To remove the loaf from the breadmaker lift the lid, raise the handle on the Baking Pan and turn anti-clockwise to unlock the pan from the breadmaker. Be careful when you remove the Baking Pan from the breadmaker as this will be very hot, make sure you use oven gloves!



9 Cool down

Allow the bread to cool in the Baking Pan for 15 minutes then turn the Pan upside down and tap the bread from the Pan onto a rack to cool.

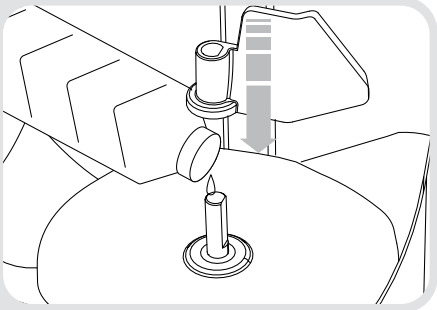
The Kneading Blade 10 will sometimes stay in the loaf when it is removed from the Baking Pan. Once the loaf has cooled remove the Kneading Blade with a wooden or plastic utensil.



10 Clean and enjoy

Once you have removed the Kneading Blade, clean throughly along with the Baking Pan 9 and Rotating Shaft 11. After cleaning apply a little sunflower oil to the rotating shaft before replacing the Kneading Blade and you will be ready for your next homemade loaf.

Enjoy your first delicious homemade loaf!



Using Your Breadmaker

Over the following pages we will take you through an introduction to your new breadmaker. We will show you detailed information on each of the steps involved with programming your breadmaker including selecting the programme, selecting the loaf size and measuring the ingredients. As we go through the guide we will cover all the key features and benefits of your breadmaker including the various baking programmes. We suggest you spend some time reading through these clearly as the more you read the more you will be able to create with your new machine.

1. Selecting the Programme

Your breadmaker has a number of programmes for creating a variety of different breads, doughs and even jam. A summary of each programme featured on your breadmaker is detailed below. To select the programme you want simply press the 'Programme' button ⑫ until the programme number you want appears in the top left corner of the screen ⑰. You will see the baking time displayed on the LCD Display ⑥ in hours and minutes with this counting down once baking commences. You will also notice when you go further through the programming process that the baking time will automatically update based on the options you choose.

1 Basic white and brown (2:51 - 3:00)
For white and brown bread. Also for flavoured breads with added herbs and raisins as well as gluten free packet mixes.

2 Wholewheat (3:32 - 3:40)
For the baking of bread containing significant amounts of wholewheat. This setting has a longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay timer as this can produce poor results.

3 Sweet (2:35 - 2:45)
For the baking of sweet type bread which gives a crisper crust than on basic setting. The crisper crust is produced by the sugar caramelising.

4 Sandwich (2:55 - 3:00)
This is to bake light texture bread but with a softer and thicker crust.

5 French (3:30 - 3:50)
For the baking of light weight bread such as French bread which has a crisper crust and light texture.

6 Dough (1:30)
This setting only makes the dough and will not bake the bread. Remove the dough and shape it to make bread rolls, pizza, etc. Any dough can be prepared on this setting. Do not exceed 1kg (2lb) of combined ingredients.

7 Jam (1:20)
Use this setting for making jam from fresh fruits and marmalade. Do not increase the quantity or allow the recipe to boil over the Baking Pan into the baking chamber. Should this happen, stop the machine immediately. Remove the Baking Pan carefully, allow to cool a little and clean thoroughly.

8 Bread mixes (2:30)
For preparation of approximately a 1lb loaf, using a packet of shop bought bread mix. These mixes usually come in two varieties: 'Just add water' and 'Just add flour and water'.

9 Speciality (2:50)
The bread baked on this setting is usually smaller with a more moist and dense texture. These breads do not use bread flour.

10 Gluten Free (2:35)
Using this setting you can create gluten free (yeast levened) bread. Coeliacs once diagnosed can gain gluten free flour on prescription from their doctor. Gluten free bread mixes are also available on prescription and in supermarkets, we however recommend baking these on Programme 1 as opposed to Programme 10 for best results.

11 Fastbake I (1:25)
For preparation of a 1.5lb white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist. For best results use the very dark crust setting.

12 Fastbake II (1:25)
For preparation of a 2lb white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist. For best results use the very dark crust setting.

13 Extra bake (1:00)
This setting is bake only and can be used to increase the baking time on selected settings. This is especially useful to help 'set' jams and marmalade. When started the default time is 1 hour (1:00) minimum and counts down in 10 minute intervals. You will have to manually switch this off by pressing the start /stop button, when you have completed the Extra bake process. It is advised that you check the condition of the bread or jam after 10 minutes and at 10 minute intervals. Pressing the Timer Controls + ⑬ increases the time in increments of 10 minutes. When selecting Extra bake straight after another programme, if the message H:HH is displayed, open the Lid, remove the Baking Pan and allow to cool for 10 minutes. When cool, replace the Baking Pan and its contents, set programme and press start.

14 Pizza dough* (0:50)
This setting can be used to mix plain or flavoured pizza dough, as well as fresh pasta dough. Once the programme is complete, the dough can be removed from the machine and shaped into pizza bases to be cooked in the oven, or cut into pasta to be boiled.

15 Quick* (1:40)
For white bread that is required in a shorter time. Bread baked on this setting is usually smaller with a dense texture.

16 Cake* (1:10)
Your Morphy Richards breadmaker can also be used to bake a selection of cakes. The process is as simple as making bread; just follow the recipes provided on pages 22 and 24. Alternatively you can also use the machine to make cakes from a cake mix where all you need to do is add water. In this instance, you should ensure the mixture is combined with the water before adding it to the machine.

17 Dessert* (2:50)
This setting allows you to make other desserts as well as cakes in your breadmaker. The process is again straightforward and simple; just follow the recipes carefully on page 25.

*Only available on 43825 model

2. Selecting the Loaf Size

- There are 3 different size loaves which can be made, depending upon which programme you use. The loaf size icons are:

	1lb loaf (selected programmes)
	1.5lb loaf
	2lb loaf

- To select your loaf size, press the 'Loaf Size' button 15 until the correct size of loaf appears in the bottom left hand corner of the screen 21.

  Note: Only the loaf sizes available for the programme selected will appear. Keep pressing the button until you get to the size you want.

3. Selecting the Crust Setting

You can choose from 5 different crust settings.

	Very Light
	Light
	Medium
	Dark
	Very Dark

- Press the 'Crust Control' button 14 until the symbol for the crust setting you want appears.

4. Measuring the Ingredients

The key and most important step when using your breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. Do not use normal kitchen teaspoons or tablespoons. The ingredients must also be added into the Baking Pan in the order in which they are given in each recipe. Liquid and dry ingredients should be measured as follows:

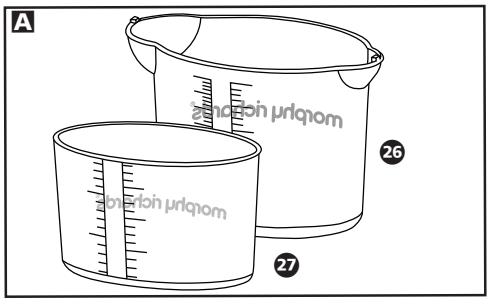
Measuring cup

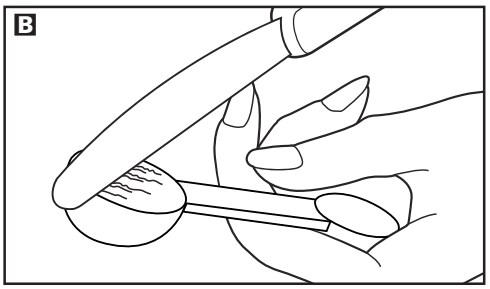
The cup is marked in various 'volume measurement' scales. The recipes in this book use the 'cup' volume which is based on the 'American' cup of 8 floz and is conveniently marked in 1/16 divisions.

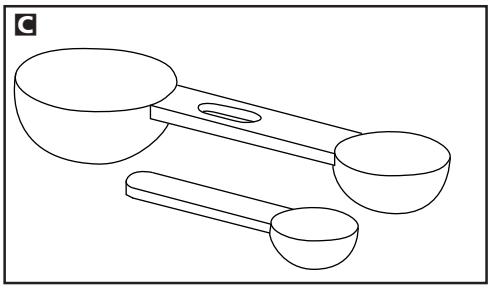
You must use a good quality set of accurate scales, we prefer to use the 'cup' measure for consistency and accuracy.

Liquid measurements

Use the cup provided A 26. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement.
A 'guesstimate' is not good enough as it could throw out the critical balance of the recipe.







Dry measurements

Dry measurements must be done using the measuring cup provided A 27 or using a set of weighing scales. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife B. Tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.

When measuring small amounts of dry or liquid ingredients there are two double ended spoons (one for dry ingredients and one for liquid) and one single ended spoon (used primarily for dry ingredients) C. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe B.

Your breadmaker produces delicious baked goods with ease. This machine requires only that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic breadmaker requires you to accurately measure each ingredient for best results.

- Always add ingredients in the order they are listed in the recipe.
- Please note that the measuring cups are based on the American standard 8 fluid ounce cup, **NOT** the 10 fluid ounce British cup.
- **Accurate measuring of ingredients is vital. Do not use larger amounts.**

5. Using the Timer

- Once you have chosen the programme, loaf size and crust setting, you can either bake the loaf immediately or delay the loaf baking time to end in up to 12 hours time. Go to 'Baking The Loaf' section to bake the loaf immediately.
- NOTE: The timer cannot be used with the Fastbake, dough and jam programmes.
- NOTE: Do not use this function with recipes that use perishable ingredients such as eggs, fresh milk, sour cream or cheese.
- Press the 'Delay Timer + or -' buttons ⑬ to delay the finish time of your loaf.
  A single press of the '+' will add 10 minutes to the time or press and hold the '+' button to scroll faster through the time. The '-' button only becomes active once the '+' has been pressed.
- The Delay symbol ⑲ shows on the screen as the cycle time updates. The total time shown on the screen will include the baking time and delay. For example, if a loaf takes 3 hours to bake and you have delayed the start of baking for 5 hours, the screen will countdown from 8 hours with the Delay Indicator ⑲ showing on the screen. When the baking starts, the Delay Indicator symbol will disappear as the delay has finished.

6. Filling the Fruit and Nut Dispenser*

- If you have selected a recipe that uses the Fruit and Nut Dispenser, you should fill it now. The dispenser should be filled with one cupful of dry ingredients using the measuring cup provided. Please ensure that you do not overfill the dispenser as this may stop it from functioning.
- If filling the dispenser with fruit, check that the fruit is separated before adding it. Failure to do so may result in the dispenser not functioning, or the fruit not being distributed evenly through the bread mixture. Ideally, fruit should be dusted with flour prior to being added to the dispenser to stop it from sticking together.

* Only applies to model 48325.

7. Baking the Loaf

- To bake the loaf press the 'Start/Stop' button ⑯ and the breadmaker will start baking the loaf.
- During the baking process several other icons will appear on the screen, which denote which stage of baking the programme is currently at.
- The numbers indicated by ⑳ relate to the 1st, 2nd or 3rd 'Knead' and 'Rise' stage. Every loaf follows the same process of 1st knead, 1st rise, 2nd knead, 2nd rise, and finally a 3rd rise.
- ㉓ is the symbol which shows on the LCD display for 'kneading' and ㉔ is the symbol which shows on the LCD for 'rising'. The numbers '1', '2' or '3' ⑳ show accordingly.
- When the loaf has finished baking the breadmaker will beep for 3 seconds and the breadmaker automatically goes into 'Keep warm' mode (㉕ flashes) for 60 minutes. These minutes are counted up on the display.
- The 'Start/Stop' button ⑯ can be pressed at any time during the keep warm function to stop it so the bread can be removed.

8. Pause Function

- Press the 'Start' button ⑯ during or up to the end of the first knead to pause the programme for 5 minutes.

9. Beeper

The beeper sounds:

- When pressing any button
- During the second kneading cycle of certain programmes to indicate that cereals, fruit, nuts or other ingredients can be added. (On 48325 the fruits and nuts are added automatically.)
- When the programme finishes.
- When keep warm finishes.

10. Internal Light*

- The light symbol is on the same button as the 'Light / Programme Selection' button ⑫
- You can press this button during any part of the baking process and it will stay on for 20 seconds. The LCD display light will automatically switch off after 20 seconds to conserve power when in standby, keep warm and delay time mode. To re illuminate the display light to view the progress, press this button.

Hints and Tips

- Place all recipe ingredients into the Baking Pan so that yeast is not touching any liquid.
- If you are using the machine on the Dough setting (programme 6), after the cycle is complete, remove the dough from the breadmaker, cover in a thin coating of sunflower oil and cover with greaseproof paper and a dry tea towel. The dough should then be left in a warm area free from draughts, for approximately 30 minutes or until it has roughly doubled in size.
- Humidity can cause problems, therefore humidity and high altitudes require adjustments. For high humidity, add an extra tablespoon of flour if consistency is not right. For high altitudes, decrease yeast amount by approximately 1/4 teaspoon, and decrease sugar and/or water or milk slightly.
- The dough setting is great for the mixing, kneading and proofing (allowing dough to rise) of richer doughs like croissant dough. Use the breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipes call for a 'lightly floured surface,' use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough 'rest' and 'rise' according to a recipe, place it in a warm, draught-free area. If the dough does not double in size, it may not produce a tender product.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.
- After 5 minutes of kneading, open the Lid and check the dough consistency. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).
- Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.
- Do not open the Lid whilst the breadmaker is operating as this will affect the quality of the bread, especially its ability to rise properly. Only open the Lid when the recipe needs you to add additional ingredients (see recipes.)

*Only available on 43825 model

- **Room temperature**
  The breadmaker will work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We recommend the room temperature should be between 15ºC and 34ºC**.**

  All ingredients, including the machine and pan, and especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Hot liquids, above 40°C (104°F), may kill the yeast.

- **Glazing**
  Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

- **Egg glaze**
  Beat 1 large egg and 1 tablespoon of water together, brush generously. Note: this glaze is only for bread where the dough has been prepared in the breadmaker and is then being baked in the oven. The glaze should be applied when the dough is removed from the breadmaker. Do not apply this glaze to doughs in the breadmaker.

Melted butter crust
Brush melted butter over just baked bread for a softer, tender crust.

Milk glaze
For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet icing glaze
Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway seed/Oatmeal
Sprinkle your choice of these seeds generously over just glazed bread.

Understanding Baking

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast, results in a reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

In all of the recipes you create yourself, never exceed a total amount of 5 cups of dry ingredients (that includes the total amount of flour, oats, oatmeal, bran.) Also do not exceed the total amount of 3 tsp of yeast and 5 tsp of baking powder.

Using the Right Ingredients

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in an airtight container.

All purpose flour/plain flour
All purpose flour is a blend of refined hard and soft wheat flours especially suitable for making cake.

This type of flour should be used for recipes in the cake/quick bread section.

Strong white flour/bread flour
Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread flour typically has a higher gluten concentration than All purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this breadmaker.

Wholewheat flour/ wholemeal flour
Wholewheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this wholewheat flour/wholemeal flour can be mixed with Bread flour or strong plain flour to produce a lighter textured bread.

Self-raising flour
Self-raising Flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

Bran
Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

Oatmeal
Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

Yeasts (active dry yeast)
Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. Fast action granular yeast is used in all recipes that call for yeast. There are three different types of yeast available: fresh, traditional dry active, and fast action. It is recommended that fast action yeast be used. Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

1 Place half a cup of lukewarm water into a small bowl or cup.

2 Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.

3 Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.

4 The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

Sugar
Sugar is important for the colour and flavour of breads. It is also food for the yeast as it is part of the fermentation process. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt
Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may be reduced, however, your baking may suffer.

Liquids/milk
Liquids such as milk or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer. Note: For most recipes we suggest the use of dry (powdered) skimmed milk.

Eggs
Eggs add richness and a velvety texture to bread doughs and cakes.

Sunflower oil
'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened first for easier blending during the mixing cycle.

Baking powder
Baking powder is a raising agent used in cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

Bicarbonate of soda
Bicarbonate of soda is another raising agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Bread Mixes

Follow the information for bread mixes on the bread mix packet. Some brands of bread mixes recommend the use of the basic programme setting. Our bread mix programme (8) has been specially developed to achieve the best results from packet bread mix.

There are 2 types of bread mixes currently available.

1 **Just add water.**
These mixes are complete and they have all the necessary ingredients provided, even the yeast. You only add water.

- IMPORTANT: Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the Baking Pan. Use 3 cups of mix maximum.
- These mixes are more prone to over-rising and collapsing when the weather is hot and humid. Since these mixes are complete, we cannot advise how to adjust, as with our own recipes. Bake in the coolest part of the day, use water between 21-28°C.

2 **Just add flour and water**
These mixes have the necessary ingredients in separate sachets. Remember strong white bread flour is required. A packet of this mix will produce a 700g (1.5 lb.)

Ingredient Temperatures

All ingredients, including the machine and pan, and especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Hot liquids, above 40°C (104°F), may kill the yeast.

Care and Cleaning

1 **Caution: To prevent electrical shock, unplug the unit before cleaning.**

2 Wait until the breadmaker has cooled.

- IMPORTANT: Do not immerse or splash either the body or Lid in any liquid as this may cause damage and/or electric shock.

3 Exterior: Wipe the Lid ❹ and outer body of the unit with a damp cloth or slightly dampened sponge.

4 Interior: Use a damp cloth or sponge to wipe the interior of the breadmaker.

5 Baking Pan: Clean the Baking Pan ❾ with warm water, soap is not necessary. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the baking chamber.

6 The Fruit and Nut Dispenser ❽ (only available on model 48325): The dispenser is removed by sliding the lock catch to the right and lifting the dispenser out. The dispenser should be cleaned using warm soapy water with a soft cloth or sponge. It should be rinsed thoroughly and dried before refitting.

To replace the dispenser, ensure the left side is slotted into place first. The right side can then be pushed down to lock back into position.

- Do not wash the Baking Pan ❾, Measuring up, spoon or Kneading Blade ❿ in the dishwasher.
- Do not soak the Baking Pan for long periods as this could interfere with the working of the drive shaft.
- If the Kneading Blade becomes stuck in the Baking Pan, pour hot water over it and allow to soak for 30 minutes. This will enable you to remove the Kneading Blade more easily.
- Be sure the appliance is completely cooled before storing away.

Do not use Steel wool pads when cleaning.

- **Special care for the non-stick finish**. Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks. The coating may change colour after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.
- The hole in the centre of the Kneading Blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the Baking Pan. This will prevent sticking of the Kneading Blade.
- Keep all air vents and openings clear of dust.
- Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the Lid and do not store anything on top of the Lid.

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Breadmaker Recipes

Recipes Method

The recipes in this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for this machine and may not produce acceptable results in other similar machines.

- Always add ingredients in the order they are listed in the recipe.
- **Accurate measuring of ingredients is vital. Do not use larger amounts.**
- All of the following recipes use this same general method:

1 Use tepid water 21-28°C.

2 Measure ingredients into Baking Pan.

3 Insert Baking Pan securely into unit, close Lid.

4 Select appropriate bread setting.

5 Push start button.

6 When bread is done, remove Baking Pan from unit using oven mitts.

7 Remove bread from Baking Pan, (and Kneading Blade from bread if necessary).

8 Allow to cool before slicing.

This method is modified by notes, if applicable, at the end of each recipe. ***These recipes have been developed using leading brands of flour and fast action yeast.***

Basic bread (prog. 1)

Basic white bread

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1⅛ cup (270ml)	1½ cup (360ml)
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sugar	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp

Soft grain bread

	1½ lb (680g)	2 lb (907g)
Water	1⅛ cup (270ml)	1½ cup (360ml)
Skimmed milk powder	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white soft grain bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1 tsp

Soft grain 50% white bread

	1½ lb (680g)	2 lb (907g)
Water	1⅛ cup (270ml)	1½ cup (360ml)
Skimmed milk powder	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white soft grain bread flour	1½ cup (216g)	2 cup (288g)
Strong white bread flour	1½ cup (216g)	2 cup (288g)
Fast action yeast	1 tsp	1 tsp

Brown loaf

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1 cup (240ml)	1⅓ cup (320ml)
Skimmed milk powder	1½ tbsp	2 tbsp	3 tbsp
Sunflower oil	1½ tbsp	2 tbsp	3 tbsp
Sugar	2½ tbsp	2½ tbsp	3½ tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong brown bread flour	2 cup (312g)	3 cup (468g)	4 cup (624g)
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp

Italian herb bread

	1½ lb (680g)	2 lb (907g)
Water	1⅛ cup (270ml)	1½ cup (360ml)
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2½ tbsp	3 tbsp
Sugar	2¼ tbsp	2½ tbsp
Salt	1½ tsp	2 tsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Dried marjoram	1½ tsp	2 tsp
Dried basil	1½ tsp	2 tsp
Dried thyme	1½ tsp	2 tsp
Fast action yeast	1¼ tsp	1½ tsp

Cheese & onion bread

	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1¼ cup (300ml)
Skimmed milk powder	2 tbsp	2½ tbsp
Sugar	1 tbsp	2 tbsp
Salt	½ tsp	1 tsp
Onion granules	1½ tbsp	2 tbsp
Mature grated cheddar cheese	1 cup (115g)	1½ cup (170g)
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1½ tsp	1¾ tsp

We recommend using the lightest crust setting on the cheese and onion bread.

Sugar free bread

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Warm water (45°C)	¾ cup (180ml)	1⅛ cup (270ml)	1½ cup (360ml)
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sweetener	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp

Sugar and salt free bread

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Warm water (45°C)	¾ cup (180ml)	1⅛ cup (270ml)	1½ cup (360ml)
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp

This loaf can have other flavourings added. Add ½ tsp of your choice of seasoning (mixed herbs black pepper etc.)

Raisin bread

	1½ lb (680g)	2 lb (907g)
Water	1¼ cup (300ml)	1½ cup (360ml)
Skimmed milk powder	3 tbsp	4 tbsp
Sunflower oil	3 tbsp	4 tbsp
Sugar	1 tbsp	2 tbsp
Salt	1½ tsp	2 tsp
Cinnamon	¾ tsp	1 tsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp
Raisins†	⅝ cup (94g)	¾ cup (113g)

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

Sun-dried tomato loaf

	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1⅓ cup (320ml)
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2¼ tbsp	3 tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	1½ tsp
Dried mixed herbs	1½ tsp	2 tsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1¼ tsp	1½ tsp
Sun-dried tomatoes, chopped	⅜ cup (38g)	½ cup (50g)

Wholemeal bread (prog.2)

Wholewheat bread

	1½ lb (680g)	2 lb (907g)
Water	1⅛ cup (270ml)	1⅝ cup (390ml)
Skimmed milk powder	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup (396g)	4 cup (528g)
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg

Granary loaf

	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1½ cup (360ml)
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Soft brown sugar	2½ tbsp	5 tbsp
Salt	1¼ tsp	2 tsp
Granary malted brown bread flour	3 cup (450g)	4 cup (600g)
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet**	1 x 100mg	1 x 100mg

**Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

Wholewheat seeded

	1½ lb (680g)	2 lb (907g)
Water	1⅛ cup (270ml)	1⅝ cup (390ml)
Skimmed milk powder	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup (396g)	4 cup (528g)
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg
Sunflower seeds †	1 tsp	2 tsp
Pumpkin seeds †	1 tsp	2 tsp
Sesame seeds †	1 tsp	2 tsp

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

Granary 50% white

	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1½ cup (360ml)
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Soft brown sugar	2½ tbsp	5 tbsp
Salt	1¼ tsp	2 tsp
Granary malted brown bread flour	1½ cup (225g)	2 cup (300g)
Strong white bread flour	1½ cup (216g)	2 cup (288g)
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet**	1 x 100mg	1 x 100mg

**Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

Sweet bread (prog. 3)

Mixed fruit loaf

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1⅛ cup (270ml)	1⅓ cup (320ml)
Skimmed milk powder	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	2 tbsp	3 tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	¾ tsp	1 tsp	1 tsp
Dried mixed fruit †	¼ cup (41g)	½ cup (82g)	⅔ cup (110g)

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

Brioche

	1½ lb (680g)	2 lb (907g)
Eggs	3 med	3 large
Butter (melted)	½ cup (100g)	¾ cup (150g)
Milk	⅓ cup (80ml)	½ cup (120ml)
Water	3 tbsp	4 tbsp
Strong white bread flour	3 cups (432g)	4 cups (576g)
Salt	¾ tsp	1 tsp
Sugar	2 tbsp	3 tbsp
Yeast	1½ tsp	1½ tsp

Orange and cranberry loaf

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	½ cup (120ml)	⅝ cup (180ml)	1 cup (240ml)
Orange juice	¼ cup (60ml)	⅓ cup (80ml)	⅓ cup (80ml)
Orange rind	2	2	2
Skimmed milk powder	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	5 tbsp	3 tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	1 tsp	1 tsp	1 tsp
Dried cranberries †	¼ cup (25g)	½ cup (50g)	⅔ cup (65g)

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

Sandwich bread (prog.4)

Sandwich loaf

	1½ lb (680g)	2 lb (907g)
Water	1 1/16 cup (255ml)	1⅓ cup (320ml)
Soft margarine or butter	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white bread flour	3 cup (432g)	4 cup (576g)
Fast action yeast	¾ tsp	1 tsp

Soft grain sandwich loaf

	1½ lb (680g)	2 lb (907g)
Water	1 1/16 cup (255ml)	1⅓ cup (320ml)
Butter (melted)	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white soft grain bread flour	3 cups (432g)	4 cups (576g)
Fast action yeast	¾ tsp	1 tsp

French bread (prog. 5)

French bread

	1 lb (454g)	1½ lb (680g)	2 lb (907g)
Water	¾ cup (180ml)	1 cup (240ml)	1¼ cup (300ml)
Skimmed milk powder	1½ tbsp	2 tbsp	2½ tbsp
Sugar	¾ tbsp	1 tbsp	1¼ tbsp
Salt	1 tsp	1 tsp	1¼ tsp
Sunflower oil	1 tbsp	1 tbsp	1½ tbsp
Strong white bread flour	2 cup (288g)	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1 tsp	1¼ tsp

Dough (prog. 6)

White bread rolls

Water	1¼ cup (300ml)
Skimmed milk powder	1 tbsp
Butter (melted)	2 tbsp
Sugar	2 tbsp
Salt	1½ tsp
Strong white bread flour	3¼ cup (468g)
Fast action yeast	1½ tsp

Method

1 Knead and shape the dough into 6 rolls.
2 Place on a greased baking tray.
3 Brush lightly with melted butter.
4 Cover for 20-25 minutes.
5 Allow to rise until they are double in size then glaze, if required.
6 Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).

Croissant

Milk	1 cup (240ml)
Egg	1
Butter	25g
Salt	1½ tsp
Sugar	4 tsp
White bread flour	3½ cup (504g)
Fast action yeast	1½ tsp

Method

1 Roll dough out into a rectangle Place 250g of butter on one side and fold other side over, sealing the edges.
3 Roll out into a rectangle and fold right third into the centre followed by the left third. Seal and wrap in cling film, chill for 20 minutes. Repeat (rolling out, folding and chilling) 3 times.
4 Roll into long rectangle and cut into triangles. Roll into croissant shape and leave to rise for 30 minutes.
5 Glaze with egg and milk and cook for 15-20 mins at 200ºC (400°F, gas mark 6)

Hot cross buns

Water	1 cup (240ml)
Butter (melted)	¼ cup (50g)
Sugar	¼ cup (57g)
Egg (beaten)	1
Salt	1 tsp
Strong white bread flour	3¾ cup (540g)
Fast action yeast	2 tsp
Cinnamon	1 tsp
Nutmeg	¼ tsp
Raisins	1 cup (150g)

Method

1 Divide into 8-12 pieces. Shape and flatten slightly.
2 Score a cross on the top of each bun.
3 Glaze with egg and milk.
4 Cover and allow to rise for 30 minutes.
5 Bake for approx 16-18 minutes at 190°C (gas mark 5, 375°F).

Wholewheat bread rolls

Water	1¼ cup (300ml)
Skimmed milk powder	2 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Brown sugar	1 tbsp
Salt	1½ tsp
Strong wholewheat bread flour	3¼ cup (429g)
Fast action yeast	1½ tsp

Method

1 Knead and shape the dough into 6 rolls.
2 Place on a greased baking tray.
3 Brush lightly with melted butter.
4 Cover for 20-25 minutes.
5 Allow to rise until they are double in size then glaze, if required.
6 Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).

Tea cakes

Warm water	1 cup (240ml)
Butter (melted)	50g
Salt	1 tsp
Sugar	50g
Dried milk	2 tbsp
Mixed spice	1 tsp
White bread flour	400g
Dried yeast	1 tsp
Currants	⅔ cup (100g)

Method

1 Place all ingredients except currants in breadmaker and set to dough setting.
2 After the cycle has finished knead in the currants.
3 Make into 8-10 balls and place on greased baking sheet and leave to rise for 30 minutes.
4 Cook at 200ºc (400°F, gas mark 6) for 15-20 minutes until golden brown.

Dough continued (prog. 6)

Bagels

Warm water	1⅛ cup (270ml)
Vegetable oil	2 tsp
Sugar	1 tbsp
Salt	2 tsp
Strong white bread flour	4 cup (576g)
Fast action yeast	1 tsp

Method

1 Place all ingredients in Baking Pan and set to dough setting.
2 Dough will be firm.
3 Cut into 10-12 balls and roll into a sausage shape, form a ring and seal the edges.
4 Place on an oiled tray, cover and allow to rise for 20 minutes.
5 Boil the bagels in sugary water for 1 minute, turning half way through.
6 Place on oiled tray and bake in oven at 220ºC (425°F, gas mark 7) for 20 minutes turning once.

Ciabatta

Water	1⅓ cup (320ml)
Olive oil	1 tbsp
Salt	1½ tsp
Sugar	1 tsp
Strong white bread flour	3 cup (432g)
Dried yeast	1½ tsp

Method

1 Place all ingredients in Baking Pan and set to dough setting.
2 Pour the wet dough onto a floured board and cover with a bowl, leave to rest for 20 minutes.
3 Lightly flour two baking trays and place half the dough on each tray. Lightly flour, cover and let rise for 45 minutes.
4 Dimple the dough and bake in an oven at 220ºC (425°F, gas mark 7) for 25-30 minutes, spraying with water every 5 minutes to crisp the crust.

Jam (prog. 7)

Marmalade

Juice from oranges	3 medium
Rind of oranges grated	2
Preserving sugar	1 cup (220g)
Water	1 tbsp
Pectin if needed	2 tsp

Comments

- Place all the ingredients into the Baking pan and set to jam setting.
- Warm the jars before filling.
- Use extra bake time if needed according to set of the marmalade and the size of the oranges.
- Remove the paddle with tongs before pouring the marmalade into the jars.
- Do not lift the Lid during mixing.
- Seville oranges should be used for marmalade but are only available in January. If using other oranges pectin will be needed to firm up the marmalade.
- This recipe will fill approximately 1 medium (400g) jar.

Raspberry and apple jam

Frozen raspberries*	2 cup (200g)
Chopped baking apples (peeled and cored)	1 cup (124g)
Jam sugar	1 cup (220g)
Lemon juice	3 tbsp

* Measure before defrosting

Comments

- Warm the jars before filling.
- Use tongs to remove the paddle before pouring
- This recipe will fill approximately 1 medium (400g) jar.

Marmalade from tinned oranges

'Ma made' Seville oranges	1 tin (850g)
Preserving sugar	1.8 kg
Water	425ml

Comments

- After Jam programme has finished, put the mixture on extra bake for 30 minutes or until the mixture is at its setting point.
- To test, place a small amount on a saucer and allow to cool, draw your finger across the surface. If the marmalade mixture wrinkles it is done.
- Warm the jars before filling.
- Use extra bake time if needed according to set of the marmalade and the size of the oranges.
- Remove the paddle with tongs before pouring the marmalade into the jars.
- Do not lift the Lid during mixing.

Bread mixes (prog. 8)

For preparation of approximately a 1lb loaf, using a packet of shop bought bread mix. These mixes usually come in two varieties: 'Just add water' and 'Just add flour and water'.

Follow the instructions on the packet when using this setting.

Speciality breads (prog. 9)

Malt loaf

	1½ lb (680g)	2 lb (907g)
Water	1 cup (240ml)	1¼ cup (300ml)
Salt	1 tsp	1 tsp
Sunflower oil	2 tbsp	3 tbsp
Black treacle	1½ tbsp	2½ tbsp
Malt extract	2 tbsp	3 tbsp
Plain flour	3 cup (432g)	4 cup (576g)
Fast action yeast	1 tsp	1¼ tsp
Sultanas*	½ cup (75g)	¾ cup (100g)

* Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

Irish soda bread

	2 lb (907g)
Butter milk	220ml
Eggs (beaten)	2 medium
Oil	2 tbsp
All-purpose flour	3½ cup (500g)
Sugar	½ cup (113g)
Baking soda	1 tbsp
Salt	½ tsp
Raisins	1 cup (150g)

Corn bread

	1½ lb (680g)
Milk	120 ml
Eggs (beaten)	3
Margarine or butter	⅓ cup (33g)
Sugar	¼ cup (57g)
Salt	1 tsp
All-purpose flour	2⅜ cup (350g)
Cornmeal	140g
Baking Powder	5 tsp

Gluten free bread (prog. 10)

Gluten free breads are yeast leavened breads, where gluten (the protein part of the wheat, also found in Oats, Barley and Rye) is removed. For flour blends and the recipes below use programme 10 (gluten free)

People who cannot tolerate gluten in their diet (known as Coeliacs) can obtain gluten free bread mixes on prescription. It is found in most high street chemists and health food stores. We recommend baking these on the programme 1 (basic) setting.

Contact the Morphy Richards Helpline (0844 871 0960) for further recipes when available.

Gluten free bread is excellent on the day it is made, but with all Gluten free breads when older than one day will need 'refreshing'. 2 slices placed in a microwave for 10-15 seconds will usually do this. Any remaining fresh bread can be frozen for storage. To store Gluten free bread (or any bread) slice the bread, re-assemble the slices back together, wrap the assembled loaf in aluminium foil and place it in a plastic bag. Store in the freezer until required. The slices will 'snap' apart when required and quickly thaw, use the microwave if required.

Due to the nature of gluten free dough, it may be necessary to help ensure the ingredients are mixed correctly during the first kneading process.

To do this, open the Lid during the first kneading process (when the 1 icon is displayed on screen) and scrape any unmixed ingredients which may have become stuck to the side of the Baking Pan down in to the mixture.

Do this using a wooden or plastic spatula to avoid damaging the non-stick coating on the Baking Pan

Gluten free sun dried tomato loaf

	1½ lb (680g)
Eggs	3
Buttermilk	284ml
Milk	5 tbsp
Lemon Juice	2 tsp
Honey	1½ tbsp
Sun dried tomato paste	1 tbsp
Sun dried tomatoes (antipasti)	50g
Oil from antipasti	1 tbsp
Salt	1 tsp
Doves farm gluten free white bread flour blend	3¼ cups (470g)
Dried yeast	1 tbsp
Use setting	**10 Gluten free**

Gluten free cheese and mustard loaf

	1½ lb (680g)
Eggs	1
Water	1⅓ cup (320ml)
Sunflower Oil	4 tbsp
Lemon juice	1 tsp
Salt	1½ tsp
Caster sugar	1½ tbsp
Grated strong cheddar cheese	¾ cup (86g)
Gluten free English mustard	1 tsp
Doves farm gluten free white bread flour blend	3 cup (430g)
Xanthan gum	1 tbsp
Dried yeast	1 tbsp
Use setting	**10 Gluten free**

* Only available on model 48325

Gluten free cake (prog. 16)

Gluten free chocolate cake*

Softened margarine	¾ cup (150g)
Vanilla essence	1 tsp
Eggs, beaten	3
Lemon juice	2 tsp
Water	¼ cup (60ml)
Doves farm gluten free plain white flour blend	1¾ cup (250g)
Guten free baking powder	2 tsp
Gluten free cocoa	2 tbsp
Use setting	**16 Cake**

Gluten free fruit cake*

Light brown sugar	¾ cup (165g)
Softened butter	¾ cup (150g)
Eggs	3
Lemon juice	1 tbsp
Milk	1 tbsp
Dried mixed fruit	⅔ cup (110g)
Doves farm gluten free plain white flour blend	2 cup (290g)
Gluten free baking powder	1 tbsp
Gluten free mixed spice	½ tsp
Use setting	**16 Cake**

Fastbake I* (prog. 11)

Fastbake small white

	1½ lb (680g)
Water	1⅛ cup (270ml)
Skimmed milk powder	2 tbsp
Salt	1 tsp
Sugar	4 tsp
Sunflower oil	2 tbsp
Strong white bread flour	3 cup (432g)
Fast action yeast	3 tsp

For best results use the very dark crust setting.

Fastbake II* (prog. 12)

Fastbake large white

	2 lb (907g)
Water	1½ cup (360ml)
Skimmed milk powder	3 tbsp
Salt	1½ tsp
Sugar	5 tsp
Sunflower oil	3 tbsp
Strong white bread flour	4 cup (576g)
Fast action yeast	3 tsp

For best results use the very dark crust setting.

Pizza dough* (prog. 14)

Pizza base*

Water	1 cup (240ml)
Sugar	2 tbsp
Salt	½ tsp
Oil	3 tbsp
Strong white bread flour	3 cup (432g)
Fast action yeast	2 tsp

Method

1 Pre-heat oven.
2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.
3 Cover for 15 minutes and allow to rise.
4 Add your desired topping.
5 Bake at approx 200ºC (400°F, gas mark 6) until golden brown.

Flavoured pizza base*

Water	1 cup (240ml)
Sugar	2 tbsp
Salt	½ tsp
Garlic puree	1 tsp
Mixed herbs	2 tsp
Oil	3 tbsp
Strong white bread flour	3 cup (432g)
Fast action yeast	2 tsp

Method

1 Pre-heat oven.
2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.
3 Cover for 15 minutes and allow to rise.
4 Add your desired topping.
5 Bake at approx 200ºC (400°F, gas mark 6) until golden brown.

Pasta*

Plain flour	2 cup (288g)
Eggs (beaten)	2
Salt	1½ tsp
Vegetable oil	2 tsp
Water (more if needed)	2 tbsp

Method

1 Place all ingredients in the Baking Pan.
2 Put on the pizza dough setting and help the ingredients mix using a spatula, add more water to bind the dough if needed.
3 Once the dough forms into a smooth ball it is bound.
4 After the cycle has finished roll out and use a pasta machine or cut to desired shapes.
5 Boil in water for 7-10 minutes.

* Only available on model 48325

Quick bread (prog.15)

Banana and nut bread*

Ingredients group 1	
Butter (melted)	2 tbsp
Milk	1 tbsp
Mashed banana	1 cup (175g)
Egg (beaten)	1
Walnuts (chopped)	½ cup (150g)
Lemon rind	1 tsp

Ingredients group 2	
Plain flour	1½ cup (216g)
Bicarbonate of soda	½ tsp
Baking powder	¼ tsp
Sugar	½ cup (113g)
Salt	¼ tsp

Method

1 Mix group 1 together in a separate bowl.
2 Mix group 2 together in a second bowl.
3 Pour mixture into Baking Pan

Porridge oats bread*

Milk	1 cup (240ml)
Eggs (beaten)	2
Sunflower oil	½ tsp
Golden syrup	2 tbsp
Porridge oats	1 cup (90g)
Sugar	¼ cup (57g)
Salt	1 tsp
Plain flour	2 cup (288g)
Baking powder	½ tsp
Bicarbonate of soda	½ tsp

Cake* (prog. 16)

Important
The cakes produced in this breadmaker will not rise to fill the Baking Pan completely, they will be approximately 55mm (2'') tall. The standard cake is a Madeira type which is moist, rich and dense in texture. Adjustments to the recipe may be required for personal taste - less butter and sugar to reduce the richness, less water and/or eggs to reduce moisture.

Variations
Cherries - 1/2 cup cherries halved (wash thoroughly to remove the excess syrup) and allow them to drain and dry on absorbent paper; or mixed fruit - 1/2 cup or chocolate chips - 1/4 cup.
Add any of these variations into the Baking Pan last, on top of the other ingredients.

Packet cake mix

This programme can also be used for preparation of a shop bought cake mix. Simply follow the instructions on the packet.

Madeira cake*

Ingredients group 1	
Butter (melted)	¾ cup (150g)
Vanilla essence	¼ tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp

Ingredients group 2	
Plain flour	1⅝ cup (234g)
Baking powder	2 tsp
Granulated sugar	1 cup (226g)

Method

1 Mix group 1 together in a separate bowl.
2 Sieve group 2 together in a second bowl.
3 Combine groups 1 and 2 together until mixed.
4 Pour mixture into Baking Pan.

Mixed fruitcake*

Ingredient group 1	
Butter (melted)	¾ cup (150g)
Vanilla essence	¼ tsp
Eggs	3
Lemon juice	2 tsp
Dried mixed fruit	⅝ cup (102g)

Ingredient group 2	
Plain flour	1⅝ cup (234g)
Baking powder	2 tsp
Sugar	1 cup (226g)
Ground cinnamon	¼ tsp
Ground nutmeg	¼ tsp

Method
Follow method for madeira cake

* Only available on model 48325

Dessert* (prog. 17)

Oat apple betty*

Medium cooking apples chopped (peeled and cored)	6
Lemon juice	1 tsp
Packed brown sugar	½ cup (110g)
All-purpose flour	½ cup (72g)
Quick cooking oats	⅓ cup (30g)
Butter or margarine, softened	6 tbsp

Old fashioned rice pudding*

Eggs slightly beaten	3
Cream	1¾ cup (416g)
Cooked rice	1½ cup (260g)
Sugar	½ cup (113g)
Raisins (optional)	½ cup (75g)
Vanilla essence	1 tsp
Cinnamon or nutmeg	1 tsp

Please note: this is the old-fashioned and best way to bake rice pudding. With a mass of creamy rice and a thick brown skin with the hint of cinnamon throughout. A real treat!

Programme Baking Times

	Programme	Size	Knead 1 (mins)	Rise 1 (mins)	Knead 2 (mins)	Rise 2 (mins)	Rise 3 (mins)	Bake (mins)	Total time (hrs:mins)	Keep warm
1	Basic	1lb	8	20	13 •	25	45	60	2:51	60
	Basic	1.5 lb	9	20	14 •	25	45	60	2:53	60
	Basic	2lb	10	20	15 •	25	45	65	3:00	60
2	Wholemeal	1.5lb	9	25	18 •	35	70	55	3:32	60
	Wholemeal	2lb	10	25	20 •	35	70	60	3:40	60
3	Sweet	1.lb	10	5	20 •	28	45	47	2:35	60
	Sweet	1.5lb	10	5	20 •	30	45	50	2:40	60
	Sweet	2lb	10	5	20 •	30	45	55	2:45	60
4	Sandwich	1.5lb	15	40	5 •	25	40	50	2:55	60
	Sandwich	2lb	15	40	5 •	25	40	55	3:00	60
5	French	1lb	13	40	17 •	30	50	60	3:30	60
	French	1.5lb	16	40	19 •	30	50	65	3:40	60
	French	2lb	18	40	22 •	30	50	70	3:50	60
6	Dough		20	-	-	30	40	-	1:30	-
7	Jam		-	15	45	-	-	20	1:20	20
8	Bread mixes		10	20	15	15	25	65	2:30	60
9	Speciality		10	5	20 •	30	35	70	2:50	60
10	Gluten free		10	10	15 •	20	30	70	2:35	60
11	Fastbake I, 1.5lb		times not applicable on this setting					43	1:25	60
12	Fastbake II, 2 lb		times not applicable on this setting					43	1:25	60
13	Extra bake		-	-	-	-	-	60	1:00	-
14	Pizza dough*		20	-	-	-	30	-	0:50	-
15	Quick*		7	5	8 •	-	-	80	1:40	60
16	Cake*		10	-	-	-	-	60	1:10	60
17	Dessert*		10	5	20	33	40	62	2:50	60

The delay timer is available on all programmes except 6 Dough, 7 Jam, 11 and 12 Fastbake. Maximum delay is 12 hours.

- An 'add ingredients' beep signals when more ingredients can be added such as fruit and nuts, which needs to be added after the kneading cycles have ended.
- Please note, if your machine has a fruit and nut dispenser the additional ingredients will be added automatically*.

*Only applies to model 48325.

Conversion Charts

We recommend that you use the cup provided for all recipes for consistency between brands and types of flour.

The cup provided is based on the American cup measurement of 8 Floz.

For people who prefer to use their own measuring utensils, alternative measurements are in millilitres (ml) and cubic centimetres (cc) for liquid measurement and grams (gm) for weight of flour, sugar and fruit.

Note: A good quality set of accurate kitchen scales with divisions and accuracy to 2 grams are required.

A measuring jug with divisions of 2 ml is required.

The tablespoon and teaspoon provided are required to measure the smaller quantities. A set of British standard spoons with 'scrape' level tops can be used.

Do not use a kitchen tablespoon or teaspoon as they are inaccurate.

Water and liquids

Cup	ml
1/16	15ml
1/8	30ml
1/4	60ml
1/2	120ml
3/4	180ml
1	240ml
1 1/8	270ml
1 1/4	300ml
1 5/16	315ml
1 1/2	360ml
1 5/8	390ml
1 15/16	465ml
2	480ml

Flour types

Cup	White Plain Soft grain	Brown	Granary	Wholemeal
1/8	18g	20g	19g	17g
1/4	36g	39g	38g	33g
1/2	72g	78g	75g	66g
3/4	108g	117g	113g	99g
1	144g	156g	150g	132g
1 1/8	162g	176g	169g	149g
1 1/4	180g	195g	188g	165g
1 1/2	216g	234g	225g	198g
2	288g	312g	300g	264g

Others

	1/4 cup	1/2 cup	3/4 cup	1 cup	2 cup
Dried mixed fruit	35g	70g	105g	140g	280g
Raisins / Currants	41g	75g	113g	150g	300g
Butter	50g	100g	150g	200g	400g
Preserving or caster sugar	55g	110g	165g	220g	440g
Granulated sugar	57g	113g	169g	226g	452g
Chopped fresh apple 1/2 cube	31g	62g	93g	124g	248g
Frozen raspberries or fresh plums	25g	50g	75g	100g	200g
Cranberries	25g	50g	75g	100g	200g
Cheddar cheese	29g	58g	86g	115g	230g
Mashed Banana	44g	88g	131g	175g	350g

F.A.Q.

Questions About General Performance and Operation.

Question 1
What should I do when the Kneading Blade comes out with the bread?
This is normal, remove it with a pair of plastic tongs before slicing the bread. Since the Kneading Blade disconnects from the Baking Pan for cleaning, it is not a malfunction when it comes out in your bread.

Question 2
Why does my bread sometimes have some flour on the side crust?
In some cases, the flour mix may remain on the corners of the Baking Pan. When this happens, simply trim off that portion of the outer crust with a sharp knife.

Question 3
Why isn't the dough mixing? I can hear the motor running.
The Kneading Blade or Baking Pan may not be inserted properly. Make sure the Baking Pan is facing the right way and that it has 'clicked' and seated into the bottom of the breadmaker.

Question 4
How long does it take to make bread?
Timings for each setting are outlined on page 21.

Question 5
Why can't I use the timer when baking with fresh milk?
The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.

Question 6
Why do I have to add the ingredients in a certain order?
This allows the breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough has started to mix, which is essential on the time delay.

Question 7
When setting the timer for morning, why does the machine make sounds late at night?
The machine must start operation when the time delay reaches the start time of the programme so that the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

Question 8
The Kneading Blade is stuck in the Baking Pan. After baking how do I get it out?
The Kneading Blade may 'stick' in place after baking. Running warm or hot water over the Kneading Blade should loosen it enough to be removed. If still stuck, soak in hot water for about 30 minutes.

Question 9
Can I wash the Baking Pan in the dishwasher?
No. The Baking Pan and Kneading Blade must be washed by hand.

Question 10
What will happen if I leave the finished bread in the Baking Pan?
Whilst still in the breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming 'soggy'. Leaving the bread in the breadmaker after the keep warm period may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Remove and allow to cool on a wire rack after baking to prevent this.

Question 11
Why did the dough only partially mix? Why didn't it mix completely?
The dough may be too heavy or dry. Also, the Kneading Blade or Baking Pan may not be inserted properly. Ingredients may have been added in the wrong order.

Question 12
Why can't the delayed finish be set for more than 12 hours? What is the minimum time a cycle may be delayed?
The maximum length of delay is 12 hours including the total cycle time. For example, Setting 1 (basic 2lb) has a cycle time of 3:00. This start is delayed by a maximum of 9:00. The minimum length of delay for each setting is 10 minutes. The delay clock increases and decreases in increments of 10 minutes.

Question 13
How do I know when to add raisins, nuts, etc. to the bread?
There is a beeper tone to signal that you may add raisins, nuts, etc. during the second kneading cycle.
Note: See 'Baking cycle times' chart for 'Add nuts & raisins' time. On the 48325 model with the fruit and nut dispenser, this is automatic.

In some cases, ingredients can be broken up during the initial kneading cycle. Each recipe indicates the best time to add fruit and nuts to the dough.

Question 14
Why does my bread come out too moist? What can I do?
Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly.

Question 15
Why do I get air bubbles at the top of the bread?
This can be caused by using too much yeast. Decrease the yeast by 1/4 tsp.

Question 16
Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?
Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 5 cups dry ingredients (that includes the total amount of flour, oats, oatmeal, bran). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and oil/butter/margarine to use.

We advise creating your own bread recipes using the basic mode, then progress to the others, using the Baking cycle times chart as a guide.

Question 17
Is it important for ingredients to be at room temperature before adding them to the Baking Pan?
Yes, even when the delay timer is being used. (Water must be between 21°C and 28°C).

Question 18
Why do the loaves vary in height and weight? The wholemeal/wholewheat breads are always shorter. Am I doing something wrong?
No, it is normal for wholewheat and wholemeal breads to be shorter and denser than basic or French breads. Wholewheat and wholemeal flour are heavier than white bread flour, therefore they don't rise as much during the bread baking process. This is also true for bread containing fruit, nuts, oats and bran.

Question 19
Can I premix the yeast with water?
No, the yeast must be kept dry and put into the Baking Pan last, above the flour. This is especially important when the delay timer is being used.

Question 20
Why is there a large hole in the base of the bread?
This hole has been created by the Kneading Blade. Sometimes this hole is larger than normal. This is because the dough has rested to the side of the Kneading Blade after the second kneading cycle - normal with breadmakers. You could position the dough evenly in the base of the Baking Pan.

Troubleshooting

Bread Sinks in the Centre

Too much liquid or liquid too warm.
Measure ingredients accurately. Use liquids at temperatures between 21°C and 28°C.

Salt was not added, causing bread to over rise and collapse.
Measure ingredients accurately.

Too much yeast was added.
Measure ingredients accurately, if problem persists, reduce yeast by 1/4 teaspoon.

High humidity and hot ambient temperatures can cause bread to over rise and collapse.
Bake during the coolest part of the day, Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.

High altitudes can cause the bread to over rise and then collapse during baking.
Try reducing the yeast by 1/4 teaspoon.

Lid is open during baking.
Do not open the Lid during baking.

Bread Did Not Rise Enough

Not enough yeast was added.
Measure ingredients accurately.

Yeast is outdated or inactive.
Never use outdated yeast. Store in a cool, dark place.

Too little sugar was added.
Measure ingredients accurately.

Too much salt was added, reducing the action of the yeast.
Measure ingredients accurately.

Water was too hot and killed the yeast.
Use liquids at temperatures between 21°C and 28°C.

Yeast has been activated before programme has started.
Take care that yeast does not come in contact with liquid before programme has started.

Bread Rises Too Much

High humidity and hot ambient temperatures can cause bread to over rise.
Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids directly from the refrigerator. Do not use the Timer function.

Too much yeast.
Measure ingredients accurately.

Too much liquid.
Measure ingredients accurately.

Hot liquids accelerated the yeast action.
Use liquids at temperatures between 21°C and 28°C.

Too much flour or not enough salt.
Measure ingredients accurately.

Bread Dry With Dense Texture

Not enough liquid added.
Measure ingredients accurately.

Flour may be past the use by date, or be dry causing wet/dry imbalance.
Try increasing liquid by 1 tbsp at a time.

Bread Under Baked With Soggy Centre

Too much liquid from fresh or canned fruit.
Always drain liquids well as specified in the recipe. Water may have to be reduced slightly.

Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through.
Measure ingredients accurately. Never exceed the amounts in the recipe.

Bread Over Browned

Too much sugar.
Measure ingredients accurately.

Crust colour set too high.
Set crust colour to light.

Bread Has Large Holes In Texture

Water was too hot and killed the yeast.
Use liquids at temperatures between 21°C and 28°C

Too much liquid.
Measure ingredients accurately.

Too much yeast.
Measure ingredients accurately.

High humidity and hot ambient temperatures increase yeast activity.
Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator.

Do not use the timer function.
Water was too hot and killed the yeast. Use liquids at temperatures between 21°C and 28°C.

Bread Surface is Sticky

Bread was left in the machine too long and condensation collected on the Baking Pan.
Whenever possible, remove bread from the Baking Pan and cool on a wire rack before keep warm period ends.

The wet/dry balance of the ingredients may be incorrect.
Measure ingredients accurately.

H:HH Message on Display

Temperature in breadmaker is too high.
Press the Stop button. Remove the Baking Pan, leave Lid open and allow to cool. When cool, put the Baking Pan back in, set programme and start the programme again.

E:EE Message on Display

Temperature sensor is disconnected.
Refer to Morphy Richards Helpline.

Difficult to Remove From the Pan

The bread is sticking to the Baking Pan.
The surface of the Baking Pan needs to be oiled before everyday use. Wash the Baking Pan in hot soapy water and thoroughly dry. Liberally coat the inner surface of the pan with oil, butter or margarine. Follow the guide on page 6, 'Using your breadmaker'. When the Baking Pan is removed from the machine after the baking programme allow the bread to cool in the Baking Pan for 15 minutes before turning out onto a rack. Only slice the bread when fully cooled after 20-40 minutes.

Condensation in the Fruit and Nut Dispenser

Please note that if your machine has a fruit & nut dispenser, during the baking process, condensation will form on the inside of the dispenser. This is totally normal and does not affect the quality of the bread.

Contact Us

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely to be able to help than the store from where you bought it. Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product.
- Model number as shown on the underside of the appliance.
- Serial number as shown on underside of the appliance.

UK Helpline 0844 871 0960
Replacement Parts 0844 873 0726
Ireland Helpline 1800 409 119

You may also contact us through our website, or visit the site to browse and purchase appliances, spare parts and accessories from the extensive Morphy Richards range.

www.morphyrichards.com

Health and Safety

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition, we offer the following safety advice.

Location

- This appliance is intended to be used in household and similar applications such as:

  farm houses;

  by clients in hotels, motels and other residential type environments;

  bed and breakfast type environments.

  It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Personal Safety

- **WARNING: To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.**
- WARNING: Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot bread pan. Do not cover the steam vent openings under any circumstances.
- WARNING: Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use breadmaker for storage purposes nor insert any utensils, as they may create a fire or electric shock hazard.
- Do not use the appliance with wet or moist hands.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. The lead may only be replaced by Morphy Richards Ltd or an agent of the company, since special purpose tools are required. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the breadmaker.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- To avoid damaging the appliance, do not place the baking pan or any object on top of the unit.
- Do not clean with scouring pads. Do not wash the baking pan, kneading blade measuring cup or spoon in a dishwasher.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- The baking pan must be in place prior to switching on the appliance.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Pull on the plug, not the cable.

Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted by a qualified individual.

Note: The plug removed from the mains cable, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

Notes

Registering Your Two Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at **www.morphyrichards.co.uk**
Or call our customer registration line
UK: 0844 871 0962
IRE: 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your One Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.

2 The appliance has been used on a voltage supply other than that marked on the products.

3 Repairs have been attempted by persons other than our service staff (or authorised dealer).

4 The appliance has been used for hire purposes or non domestic use.

5 The appliance is second hand.

6 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

7 Batteries and damage from leakage are not covered by the guarantee.

- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.

For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

morphy richards®

The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119

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For details of other Morphy Richards products, plus replacement parts and accessories, please see our website: www.morphyrichards.com